

Application No. 10/785,570
Amendment dated October 12, 2005
After Final Office Action of June 15, 2005

Docket No.: HO-P02734US1

AMENDMENTS TO THE SPECIFICATION

[0090]

Sauce Preparation Procedure:

1. Blend all dry Ingredients.
2. Measure water.
3. Stir in tomato paste and chicken base.
4. Add dry Ingredient. Heat to 165°F.
5. Check for viscosity.
6. Maintain temperature at 145° or more.

Filling Blend Ingredients	Percent
Cooked Rice	47.50%
IQF Diced Onion	2.45%
IQF Green Bell Pepper Strips	4.29%
Canned, Drained Pinto Beans	9.80%
IQF Cilantro	0.12%
Mex Sauce/Gel Solution	35.83%
Filling Blend Total	100.00%